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Menu

Δ You can find these items in our Italian market inside



STARTERS

ADD FOCACCIA STICKS FOR \$3 (6PC.)

BRUSCHETTA 🍷🌱 Homemade bread with cherry tomatoes tossed in olive oilΔ, salt and fresh pepper. \$9

CAPRESE 🍷🌱 Mozzarella fior di latte and sliced tomatoes topped with balsamic glazeΔ and fresh basil. \$12 With burrata cheese. \$16

PROSCIUTTO & CO 🍷 Prosciutto crudo with mozzarella fior di latte. \$15
With handmade burrata cheese. \$19

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$13 Topped with handmade burrata cheese. \$17

CARPACCIO NABUCCO Carpaccio (thinly sliced raw filet of beef) arugula and capersΔ topped with shave grana Padano cheese and a capers based sauce. \$16

CALAMARI Calamari lightly breaded and fried, served with our homemade marinara sauceΔ. \$16

GARLIC KNOTS 🍷 Garlic bread nodes served with our homemade marinara sauceΔ. (6pc.) \$9

LENTIL SOUP Italian style lentil soup. \$9

NEW!! ITALIA UNITA Platter of Italian cold cuts selection, served with Italian mortadella, prosciutto, salami, fontina cheese, parmesan cheese flakesΔ, vegetables in oilΔ and balsamic vinegar and a side of honey. \$22

SALADS

ADD CHICKEN TO ANY SALAD FOR \$5 - ADD BEEF TENDERLOIN STRIPS FOR \$7

CAESAR 🍷 Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$10

LOLLO 🍷 Arugula tossed in olive oil, salt and fresh pepper, topped with shaved Grana Padano cheese. \$10

D'ANNUNZIO 🍷🌱 Arugula, romaine lettuce, mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, bean sprouts and Dijon mustard dressing. \$16

ARISTOTELE* 🍷🌱 Arugula, goat cheese, marinated cherry tomatoes, Kalamata pitted olives, cucumbers and olive oil. \$15

MACHU PICCHU* 🍷🌱 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives, roasted cherry tomatoes, cucumbers and olive oil. \$18

TOSCANINI 🍷 Arugula, Premium Italian tunaΔ, smoked salmon, shrimps, brie cheese, walnutsΔ, boiled eggs and red wine vinaigrette dressingΔ. \$19

NEW!! DOLCE PICCANTE 🍷🌱 Arugula, apple, walnutsΔ, golden raisinsΔ, goat cheese, tossed in olive oilΔ and drizzled with spicy honeyΔ. \$16

ENTREES

GLUTEN FREE PASTA FOR ADDITIONAL \$2

CHICKEN PARMIGIANA Breaded chicken breast topped with our homemade tomato sauceΔ, mozzarella and oregano. Served with spaghetti or penne with Pomodoro or Alfredo sauce. \$23

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$18

GNOCCHI LEGNANO 🍷 Four cheese cream sauceΔ made with mozzarella, brie, gorgonzola and Parmesan cheese. \$17 With Pompei sauceΔ (tomato sauce and basil). \$17

SPAGHETTI CRUDAIOLA 🍷 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$15

PAPPARDELLE BOLOGNESE Tomato meat sauceΔ. \$17

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$17

RAVIOLI CORTINA Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$18

FUSILLI BIANCO VERDE Cream, broccolini, sautéed chicken and parmesan cheese. \$16

MEZZI RIGATONI CARBONARA Egg-yolk, guanciale, parmesan cheese and fresh black pepper. \$16

NEW!! SPAGHETTI SALENTO Cherry tomatoes sauce with clams, calamari and shrimps. \$19

PIZZAS

INDIVIDUAL PIE

🌱 Chia Flour Crust for additional \$1

🌱 "Follow Your Heart" vegan cheese available for \$2.50

🌱 Gluten Free Crust for additional \$5

MARGHERITA 🍷 Tomato sauce, mozzarella and fresh basil. \$12

NEW!! SAVOIA MARGHERITA 🍷 Tomato sauce, mozzarella fior di latte and oregano. \$14

DIAVOLA Tomato sauce, mozzarella and spicy salami. (Ask for regular pepperoni option). \$14

CAPRICCIOSA Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$14

ORTOMISTO 🍷 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini, and roasted cherry tomatoes. \$16

VENEZIA* Tomato sauce, mozzarella, ham, Kalamata olives, fresh red onions and hard boiled eggs. \$15

RIO DE JANEIRO Tomato sauce, mozzarella, oven baked pulled chicken breast, Catupiry cheese and a dash of parsley. \$18

MEAT LOVER'S Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$17

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$15

PIOLA SUMMER Focaccia pizza, marinated arugula, diced tomatoes, prosciutto crudo, diced mozzarella fior di latte with a dash of extra virgin olive oilΔ. \$16

HOLLYWOOD Barbecue sauce, mozzarella, brie cheese, fresh red onions, chicken with a sprinkle of fresh cilantro. \$15

HOUSTON 🍷 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and a sprinkle of fresh cilantro. \$16

QUATTRO FORMAGGI 🍷 Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$16

CARBONARA* Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$14

MODERNA 🍷 Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$15

MANTOVA Tomato sauce, mozzarella, brie cheese, diced tomatoes, arugula and thinly sliced raw carpaccio. \$16

CANAREGGIO Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oilΔ. \$18

FUNGHI MISTI 🍷 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$16

NAPOLI Tomato sauce, diced mozzarella fior di latte, anchovies, olives and basil. \$15

COMO Tomato sauce, mozzarella, shiitake mushrooms and prosciutto crudo. \$18

TONNO E CIPOLLA Tomato sauce, mozzarella, tunaΔ and sliced onions. \$16

NEW!! TRUFFLE AND MORE 🍷 Alfredo sauce, mozzarella, fontina cheese, sautéed mixed mushrooms, thinly sliced potatoes, parmesan strips, rosemary and truffle oilΔ. \$18

NEW!! LISBONA Mozzarella, spicy salami, gorgonzola and arugula. \$15

DESSERTS

EXTRA TOPPINGS: STRAWBERRIES \$1 - CHOCOLATE SAUCE \$1

TIRAMISU* 🍷 LadyfingersΔ dipped in espressoΔ, cream of mascarpone cheese, topped with cocoa. \$9

PROFITEROLES 🍷 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$8

FRESA Y CHOCOLATE PIZZA (SMALL) 🍷 Nutella spread, strawberries and powdered sugar. \$11

CANNOLI 🍷 Four mini cannoli filled with ricotta and chocolate chips. \$7

NEW!! AFFOGATO 🍷 A shot of freshly brewed Italian espresso over a scoop of vanilla ice cream. \$6

VANILLA ICE CREAM 🍷 1 scoop. \$3 2 scoops. \$4

BEVERAGES

ITALIAN SPARKLING WATER 750ml \$5

ITALIAN FLAT WATER 750ml \$5

SODAS (Coke, Diet Coke, Coke Zero, Sprite, Fanta, Ginger Ale) \$3

GUARANA \$4

APPLE JUICE \$4

CRANBERRY JUICE \$3

FRESH SWISS LEMONADE \$6

FRESH PINEAPPLE MINT JUICE \$6

FRESH SQUEEZED ORANGE JUICE \$7

ICED TEA (FREE REFILLS) \$3

BEERS

DRAFT BEER

STELLA \$7

PERONI \$7

BLUE MOON \$7

LAGUNITAS IPA \$7

BOTTLE BEER

BIRRA ITALIA \$6

ZYWIEC \$7

CORONA \$6

HEINEKEN \$6

ZYWIEC IPA \$7

SAN GABRIEL \$7

NON ALCOHOLIC BEER

\$6



An extended selection of beers is available in our Market. Grab your bottle and we will bring it to your table, following a fast cooling process. A crown fee of \$2 will be applied

WINES

ITALIAN WINES

	By The Glass		Bottle
ITALIAN HOUSE WHITE WINE	\$9	\$15 1/2 Carafe	\$28 Carafe
ITALIAN HOUSE RED WINE	\$9	\$15 1/2 Carafe	\$28 Carafe
ITALIAN PROSECCO	\$11		\$40

We have a wide choice of wine in our Market. Grab your bottle and we will bring it to your table. Your bottle will follow a fast cooling process prior to service. A corkage fee of \$10 will be applied

Before placing your order, please inform your server if anyone in your party has any food allergy!
*We are required to inform you that consuming raw or undercook meat, shellfish, seafood or eggs may increase foodborne illness.
**Olives may contain pits. Most dishes contain garlic. All dishes are made in a non-gluten free/vegan environment.
***Check includes service charge of 18% for parties of 6 or more.

Doral FL + Hallandale Beach FL + Hollywood FL + Houston Memorial TX + Houston Midtown TX + Miami Brickell FL + Miami Beach FL + Pinecrest FL + Weston FL